

Festive Party Menu 2019

Phone us now on
01723 862029
to book your table

Warm Crusty Bread & Garlic Butter

STARTERS

Roast Onion Soup ①
goats cheese crostini

Cod, Pancetta & Pea Fishcake
poached egg & chive cream

**Confit Chicken &
Ham Terrine**
sourdough toasts & piccalilli

Creamed Garlic Mushrooms ①
Cheddar cheese rarebit

Salmon Mousse
layered with hot-smoked salmon,
avocado & tomato

MAINS

**Rolled & Stuffed Turkey
Breast**
roast potatoes, festive vegetables,
pigs in blankets & turkey gravy

**Oven Roast Salmon
Supreme**
butternut squash puree, wilted spinach, roast
tomato & garlic sauce

**Chestnut, Mushroom &
Shallot Wellington** ①
creamed leeks & garlic new potatoes

Confit Belly Pork
stuffing, crackling, mash, kale,
carrot puree, apple sauce & cider gravy

Slow Cooked Brisket of Beef
bubble & squeak, Yorkshire pudding
baby onion and bacon gravy

DESSERTS

Christmas Pudding ①
brandy sauce, cranberry compote

**Sticky Toffee
Pudding** ①
vanilla ice cream & toffee sauce

**White Chocolate Orange
Panna Cotta**
winter berries & cinder toffee

Lemon Cheesecake ①
berries & raspberry sorbet

Chocolate Brownie ①
vanilla ice cream & chocolate sauce

Please be aware that some of our dishes can be altered to suit dietary requirements, please enquire with us prior to your visit.

① Vegetarian ② Vegan

2 Courses £21.00 | 3 Courses £26.00 includes Filter Coffee or Tea & Mini Mince Pie

Available from 2 December – 29 December.

£10 per person, non-refundable deposit and pre-order on parties of 10 and over.

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available.

